



ANSON MILLS

Spiced Rum Butter

Yield

About 1 cup

Time

About 5 minutes

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a stand mixer fitted with the flat-beater attachment (or a handheld mixer and a medium bowl), a silicone spatula, and a ramekin or small bowl for serving.

Ingredients

4 ounces unsalted European-style butter, room temperature

2.5 ounces confectioners' sugar

$\frac{3}{8}$ teaspoon ground cinnamon

$\frac{1}{8}$ teaspoon freshly grated nutmeg

Pinch of fine sea salt

1 tablespoon dark rum

Directions

- 1.** In the bowl of a stand mixer fitted with the flat-beater attachment (or in a medium bowl with a handheld mixer), whip the daylights out the butter, on medium-high speed, until fluffy and satiny-soft, about 3 minutes.
- 2.** Reduce the mixer speed, add the sugar, and beat until the sugar is incorporated. Turn up the speed to medium-high and beat until the butter is even fluffier, about 1 minute, scraping down the bowl as needed. Beat in the cinnamon, nutmeg, and salt. Add the rum and beat until combined. Scrape the butter into a ramekin or small bowl.